



GET YOUR

GAME ON!

Game-Day Recipes That Score

FAMILY FEATURES

The Big Game calls for fun food with big flavor. These winning recipes start with flavor-packed Johnsonville Sausage. From bratwurst to Italian, smoked-cooked and more, there's a sausage variety to satisfy all your hungry guests.

Put these recipes in your game-day playbook, and you'll score big with everyone at the party.

A Winning Match-Up. Cook up brats and have a variety of buns and toppings available so guests can customize their eats. Too cold to grill outside? Prepare your brats in a pan, indoor grill pan or press, or broil them in the oven. For toppings, try:

- Grilled peppers and onions
- Philly-style: peppers, onions and cheese sauce
- Reuben-style: sauerkraut, Swiss cheese and onions
- Spicy mustard
- Ketchup
- Relish

Super Skewers. Smoked turkey skewers with a honey-mustard sauce are a good call — they're easy to make and fun to eat. Prepare skewers in advance and finish with honey mustard when it's time to serve guests.

Championship Chili. Tackle hunger with a hearty bowl of the most flavorful chili in the lineup. Keep chili toppings and bottles of hot sauce handy so guests can spice it up as much as they'd like.

Big Game Beans. These beans score extra points for flavor by using sausage made even bolder with chili cheese or jalapeño cheese right in the links. It's a good thing this recipe makes a lot — your guests are sure to be fans.

For more recipes and cooking tips, visit www.johnsonville.com.

PARTY PLAYBOOK

- Have permanent markers out, so guests can write their names on their cups. Helping them keep track of their drinks cuts down on trash.
- Don't do it all yourself. Have guests bring chips, veggie trays, desserts and extra drinks. Non-cooks can kick in paper goods and extra ice.
- Have different seating zones for game time. Let the big-time fans sit in the room with the bigger TV, and have another place for the casual fans and people who want to socialize. A smaller TV in the kitchen is a good way to let guests keep an eye on the game and still chat.
- Keep a cooler full of drinks near the main viewing area. That way, fans don't have to miss any of the action when they need a refill.
- If kids will be attending, have an area set up just for them. DVDs, game stations and other activities will keep them occupied while adults watch the game.



Chiliville Chili



Honey Mustard Turkey Sausage Skewers



Bold Beans

Chiliville Chili

Yield: 10 to 12 servings

- 1 package (16 ounces) Johnsonville Italian Ground Mild, Sweet or Hot Italian Sausage (Substitute Johnsonville Mild, Sweet or Hot links by simply removing the casing)
- 1 pound ground beef
- 1 medium onion, chopped
- 3 celery ribs, chopped
- 3 garlic cloves, minced
- 3 cans (14.5 ounces each) diced tomatoes with green peppers and onions
- 2 cans (16 ounces each) kidney beans, rinsed and drained
- 1 can (14.5 ounces) beef broth
- 1 can (6 ounces) tomato paste
- 2 tablespoons brown sugar
- 2 tablespoons chili powder
- 1 tablespoon Worcestershire sauce
- 2 teaspoons ground cumin
- 1/2 teaspoon crushed red pepper flakes
- Shredded cheddar cheese (optional)

In large saucepan, cook sausage and ground beef over medium heat until meat is no longer pink; drain. Add onion, celery and garlic. Cook and stir for 5 minutes or until tender. Stir in tomatoes, beans, broth, tomato paste, brown sugar, chili powder, Worcestershire sauce, cumin and red pepper flakes. Bring to a boil. Reduce heat; cover and simmer for 20 minutes.

Sprinkle with cheese, if you like, and serve immediately.

Honey Mustard Turkey Sausage Skewers

Yield: 8 skewers

- 1 package (13.5 ounces) Johnsonville Smoked Turkey Sausage
- 2 medium yellow onions
- 2 medium sweet red and yellow bell peppers
- 1 bottle (12 ounces) honey mustard
- 18 small metal or wooden skewers

Cut each sausage link into six slices. Peel onion and cut into 1/2-inch pieces. Core peppers and cut into 1/2-inch pieces.

Thread sausage slice, onion slice, pepper slice and second sausage slice onto metal or soaked wooden skewer.

Grill skewers on charcoal or gas grill or on a grill pan over medium heat about 5 to 6 minutes. Turn and grill another 5 to 6 minutes or until vegetables are tender and sausage is hot. Brush with honey mustard; serve.

Bold Beans

Yield: 18 servings

- 1 package (14 ounces) Johnsonville BOLD Smoked Sausage — Chili Cheese or Jalapeño Cheese variety
- 1 package (16 ounces) fresh bacon
- 1 large yellow onion
- 1 large green pepper
- 4 cans (22 ounces each) barbecue-style beans

Cut sausages into 1/2-inch chunks. Chop bacon. Peel and chop onion. Core and chop pepper.

In saucepan, cook bacon until crisp, approximately 8 minutes and drain. Add onion, pepper and sausage; cook until vegetables are tender. Stir beans into sausage mixture and simmer over low heat for 30 minutes, allowing flavors to marinate together.